

OSTRICHE E CAVIALE

OSTRICHE	Gillardeau n2-Marennes Oleron	per pc.	46
CAVIALE	Ars Italica, Tradition Prestige	30g	525
	White sturgeon caviar, creamy, seaweed notes	50g	790
	Ars Italica Oscietra	30g	650
	Gueldenstaedtii caviar, buttery, sea urchin notes	50g	1,150
	Beluga Caviar	30g	1,550
	Huso caviar, hazelnut, buttery notes	50g	2,650

I CRUDI DA CONDIVIDERE

"Bella" Crudo da Amare	410	"Bella" Crudo Imperial	850
Red Sicilian prawns, langoustine, salmon carpaccio, tuna tartare, oyster selection (S) (E) (recommended for 2 people)		30g Tradition prestige caviar, red Sicilian prawns, Langoustine, salmon carpaccio, tuna tartare, oyster selection (S) (E) (recommended for 2 people)	

CRUDI PESCE

SALMONE MARINATO	Marinated salmon with beetroot, burnt bergamot mayo, cream and salmoriglio oil (D) (E)	95
GAMBERO ROSSO CARPACCIO	Sicilian red prawns carpaccio, lime, chives (S)	145
BALFEGO TONNO BATTUTO	Bluefin tuna, avocado, mustard seeds	135
TAVOLOZZA	Red Sicilian prawns, scampo, salmon, tuna (S) (E)	195

CRUDI CARNE

FASSONA TARTARE	Fassona beef tartare, Sicilian anchovies, fermented cucumber, egg yolk, mustard, almond, bread tuille (E) (N) (G)	135
CARPACCIO BATTUTO DI MANZO	Thin sliced beef with mayonnaise, mushrooms, rocket, shaved parmesan (D) (E)	145

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ANTIPASTI

CALAMARI E GAMBERI	Fried calamari, prawns, homemade tartare mayonnaise (S) (E) (G)	105
VITELLO TONNATO	Sliced veal, tuna caper sauce, veal jus (D) (E)	105
PARMIGIANA DI MELANZANE	Eggplant, tomato sauce, mozzarella, basil, Grana Padano (V) (D) (E) (G)	115
BURRATA	Burrata, baked tomatoes, cherry tomato, basil (V) (D)	125
BELLA INSALATA DI MARE	Fresh seasonal seafood salad, celery, carrots, orange and lemon marination (S)	195

INSALATE

RUCOLA	Rocket leaves, cherry tomatoes, Grana Padano (V) (D)	75
CARCIOFI	Artichoke, Parmigiano Reggiano Vacche Rosse 24 months, artichoke vinaigrette (V) (D)	105
INSALATA BELLA	Baby gem, pomelo, daikon, mix seeds, agave dressing (V) (Vg)	95
CARPACCIO DI BARBABIETOLA	Sliced beetroot with goat cheese foam, walnut candy, onion jam, beetroot powder balsamic reduction (D) (G) (N)	95

CRISPYZZA

The pizza dough is made crispy, thin bread and served warm.

BELLA'S	Crispy dough, thin slice of raw beef, fresh rocket, Grana Padano, black truffle (D) (G)	105
CRISPYZZA BURRATA	Crispy dough, burrata, datterini tomatoes, fresh rocket (V) (D) (G)	105

ZUPPE

MARE	Seafood soup, prawns, mussels, fish of the day, chargrilled bread (S) (G)	165
MINISTRONE	Traditional Italian minestrone soup (V) (Vg)	80

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PASTE

Gluten-free pasta and whole wheat is available upon request.

SPAGHETTI BOTTARGA	Artisanal spaghetti, baby leeks, fresh bottarga (D) (G)	128
GNOCCHI MARE	Homemade gnocchi, mix seafood, datterini tomato (S) (G)	178
CALAMARATA AI GAMBERI ROSSI	Artisanal calamarata pasta, red Sicilian shrimps, burrata, pistachio, datterini tomato (S) (D) (N) (G)	178
TAGLIOLINI ASTICE	Homemade tagliolini pasta with Canadian lobster (S) (H) (G) (D)	305
SPAGHETTI ASTICE BELLA	Artisanal spaghetti with whole live Canadian lobster (S) (G) (recommended for 2 people)	680
PAPPARDELLE OSSOBUCO	Homemade pappardelle, ossobuco, Grana Padano, gremolada (H) (D) (A) (E) (G)	105
CACIO E PEPE	Artisanal spaghetti with pecorino, black pepper (V) (D)	95
TORTELLI AL TARTUFO	Homemade tortelli filled with ricotta, spinach, truffle (H) (V) (D) (E) (G)	125
TAJARIN AL TARTUFO	Homemade tajarin pasta in white truffle butter sauce, black truffle (D) (H) (E) (V) (G)	195

RISOTTO

All risotto are made with San Massimo

RISOTTO E SEPPIE	Squid ink risotto with cuttlefish, fermented chili burned lemon (D)	145
RISOTTO FUNGHI E TARTUFO	Wild forest mushroom risotto, fresh black truffle (V) (D)	125
RISOTTO AL TARTUFO	Risotto with Parmigiano Reggiano cheese "Bruna Bianca" and black truffle (D) (V)	195

PESCATO DEL GIORNO

Oven-baked | Jospier Chargrilled | Steamed | Sea Salt Crust

Fresh catch of the day 100g 65
Cooking time 45+ minutes

FISH DISPLAY

GAMBERONI	Chargrilled Jumbo prawns (S)	per pc.	65
CARABINEROS	Chargrilled carabineros prawns (S)	per pc.	125
SCAMPI	Chargrilled scampi, 300g (S)	per pc.	175
ASTICE	Chargrilled Canadian lobster (S) <i>Cooking time 25+ minutes (recommended for 2 people)</i>		480
ASTICE BLU	Chargrilled blue lobster (S) <i>Cooking time 25+ minutes (recommended for 2 people)</i>		730
BRANZINO AL SALE	Sea bass in sea salt crust <i>Cooking time 30+ minutes (recommended for 2 people)</i>		495

SECONDI PESCE

POLPO	Chargrilled octopus, red and yellow capsicum terrine, potato emulsion, beef reduction (D)		175
BRANZINO	Pan-seared sea bass crusted with caponata, puttanesca sauce (D) (G) (N)		190
MERLUZZO	Roasted black cod, Sicilian orange, broccolini, beluga lentils (A)		215
GAMBERI ALLA GRIGLIA	Chargrilled 3pcs jumbo prawns with crispy salad and spicy sauce (D) (S)		185

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SECONDI CARNI

POLLETTO	Chargrilled spatchcock, potato terrine with creamy shimeji mushroom and fried tarragon (D)	185
GUANCIA DI MANZO	12-hour braised beef cheek, smoked mashed potatoes, shallot confit (D) (A)	195
OSSOBUCO DI VITELLO	Slow-cooked veal shank with risotto alla Milanese (D) (G)	235
COSTOLETTA MILANESE	Veal chop Milanese, rucola, cherry tomato (N) (E) (G)	295
SCALOPPINE AL MARSALA	Veal tenderloin with spinach, mashed potatoes, Marsala sauce (D) (G) (A)	225

JOSPER CHARGRILLED WOOD-FIRED MEAT

All meat will be served with side dishes, depending on fresh produced on the day.

AGNELLO	Chargrilled lamb chops, 3 pcs.	235
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ANGUS BEEF

COSTATA	Chargrilled tomahawk Angus beef, 1,200g <i>(recommended for 2 people)</i> <i>(45+ minutes cooking time)</i>	720
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WAGYU BEEF

FILETTO WAGYU	Wagyu tenderloin, grade 7, 250g	430
ENTRECOTE	Wagyu ribeye, grade 7, 250g	390
WAGYU COSTATA	Chargrilled Wagyu tomahawk, 1,300g <i>(recommended for 2 people)</i> <i>(45+ minutes cooking time)</i>	1,350

CONTORNI

BROCCOLINI	Roasted broccolini, sage, almond (D) (N)	59
SPINACI	Sautéed baby spinach	45
ASPARAGI	Sautéed green asparagus	45
PURÈ DI PATATE	Mashed potatoes (D)	45
PATATE AL FORNO	Roasted potatoes	45

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DOLCI

CREMA DI LIMONE AMALFI	Amalfi lemon ice cream and basil oil powder (D)	75
TIRAMISU	Traditional Italian homemade tiramisù (D) (E) (A) (G)	60
SORPRESA	Caramelized chocolate soft cream, crispy chocolate pearls, Greek yogurt, coffee and chocolate caramel (D) (N)	70
PISTACCHIO	Pistachio ice cream, extra virgin olive oil roasted pistachio (D) (N)	110
RICORDI D'INFANZIA DI GIULIA	70% dark chocolate, bread chips, extra virgin olive oil, Maldon salt (G) (E) (D)	60
MILLEFOGLIE DI CANNOLO	Carob cannolo dough, ricotta cream, fresh orange (G) (D) (E) (A)	60
NUVOLA DI MANDARINO	Rooibos vanilla crumble, mandarin gel, soft mandarin sponge, yogurt snow, coconut and mandarin semifreddo (D) (G) (N) (E)	60
ANANAS	Pineapple carpaccio spiced in syrup watermelon jelly, fresh fruits, pomelo, lemon and cardamon granita (Vg)	50
GELATO	Chocolate (D) Vanilla (D) (E) (3 scoops)	45

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